Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Previously Presented) An edible shaped body in the form of a flat or tubular fiber containing film wherein the thickness or wall thickness of the edible shaped body is from 20 to 60 μm, wherein the edible shaped body does not contain collagen wherein the edible shaped body is based on biopolymers or cleavage products or derivatives thereof and/or synthetic polymers of natural monomers and wherein the edible shaped body is produced by a process having the following stages:

a) mixing the biopolymers, cleavage products or derivatives thereof and/or the synthetic polymers with at least one edible plasticizer, at least one lubricant and at least one crosslinker and fibers,

b) melting the resultant mixture to give a thermoplastic mass,

c) extruding this mass and

d) calendering and/or stretching or blowing the product obtained from the extrusion to give the edible shaped body.

2. (Previously Presented) The shaped body as claimed in claim 1, wherein the biopolymer, the cleavage products produced therefrom and/or the synthetic polymer is thermoplastic starch, a starch derivative, an extrudable natural protein, casein or a casein derivate, chitin, chitosan, alginic acid, alginate, carrageenan, dextran, galactomannan, pectin or polylactic acid.

3. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of biopolymer, cleavage products and derivatives thereof and synthetic polymers of natural monomers is from 10 to 90% by weight, based on the total weight of the shaped body.

4. (Previously Presented) The shaped body as claimed in claim 1, wherein the plasticizer is glycerol, diglycerol, sorbitol, sorbitol ester, triglycol or carboxy methylcellulose.

5. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of plasticizer(s) is from 0.5 to 50% by weight, based on the total weight of the shaped body.

6. (Previously Presented) The shaped body as claimed in claim 1, wherein the lubricant is a vegetable oil, rapeseed oil, olive oil and poppyseed oil, or a lecithin, triethyl acetylcitrate, a sucrose ester, a lactone, a lactam or a synthetic triglyceride.

7. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of lubricant(s) is from 2 to 30% by weight, based on the total weight of the shaped body.

8. (Previously Presented) The shaped body as claimed in claim 1, wherein the crosslinker is carmel, a wood smoke concentrate, a sugar aldehyde, a dialdehyde, a dicarboxylic acid, a dicarboxylic anhydride, a di- or triisocyanate, a di- or tri- epoxide or a polysaccharide aldehyde.

9. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of crosslinker(s) is from 0.2 to 30% by weight, based on the total weight of the shaped body.

10. (Previously Presented) The shaped body as claimed in claim 1, wherein the fibers comprise woodpulp fibers or cotton linters.

11. (Previously Presented) The shaped body as claimed in claim 10, wherein the woodpulp fibers have a length of from 0.2 to 5 mm.

12. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of fibers is from 2 to 30% by weight, based on the total weight of the shaped body.

13. (Previously Presented) The shaped body as claimed in claim 1, wherein it comprises pigments.

14. (Cancelled)

15. (Previously Presented) The shaped body as claimed in claim 1, wherein it includes three layers and only the central layer comprises fibers.

16. (Previously Presented) The shaped body as claimed in claim 1, wherein it is post-hardened.

17. (Cancelled)

18. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of biopolymer, cleavage products and derivatives thereof and synthetic polymers of natural monomers is from 15 to 80% by weight, based on the total weight of the shaped body.

19. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of plasticizer(s) is from 20 to 25% by weight, based on the total weight of the shaped body.

20. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of lubricant(s) is from 5 to 20% by weight, based on the total weight of the shaped body.

21. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of crosslinker(s) is from 0.5 to 25% by weight, based on the total weight of the shaped body.

22. (Previously Presented) The shaped body as claimed in claim 10, wherein the woodpulp fibers have a length of from 0.5 to 2 mm.

23. (Previously Presented) The shaped body as claimed in claim 1, wherein the content of fibers is from 5 to 20% by weight, based on the total weight of the shaped body.

24. (Previously Presented) The shaped body as claimed in claim 1, wherein the thickness or wall thickness of the edible shaped body is from 30 to 60 μm.

25. (Previously Presented) A food product comprising a foodstuff packaged in the shaped body according to claim 1.

26. (Previously Presented) An edible shaped body according to claim 1, comprising a sausage casing.

27. (Previously Presented) An edible shaped body according to claim 1, comprising a seamless sausage casing.

28. (Currently Amended) ~~**An edible shaped body according to claim 1**~~**An edible shaped body in the form of a flat or tubular fiber containing film wherein the thickness or wall thickness of the edible shaped body is from 20 to 60 μm, wherein the edible shaped body does not contain collagen wherein the edible shaped body is based on biopolymers or cleavage products or derivatives thereof and/or synthetic polymers of natural monomers**, wherein the edible shaped body exhibits a logitudinal elongation at break of 12-15% **and wherein the edible shaped body is produced by a process having the following stages:**

a) mixing the biopolymers, cleavage products or derivatives thereof and/or the synthetic polymers with at least one edible plasticizer, at least one lubricant and at least one crosslinker and fibers,

b) melting the resultant mixture to give a thermoplastic mass,

c) extruding this mass and

d) calendering and/or stretching or blowing the product obtained from the extrusion to give the edible shaped body.

29. (Currently Amended) ~~An edible shaped body according to claim 1~~**An edible shaped body in the form of a flat or tubular fiber containing film wherein the thickness or wall thickness of the edible shaped body is from 20 to 60 µm, wherein the edible shaped body does not contain collagen wherein the edible shaped body is based on biopolymers or cleavage products or derivatives thereof and/or synthetic polymers of natural monomers**, wherein the edible shaped body exhibits a transverse elongation at break of 20-26% **and wherein the edible shaped body is produced by a process having the following stages:**

a) mixing the biopolymers, cleavage products or derivatives thereof and/or the synthetic polymers with at least one edible plasticizer, at least one lubricant and at least one crosslinker and fibers,

b) melting the resultant mixture to give a thermoplastic mass,

c) extruding this mass and

d) calendering and/or stretching or blowing the product obtained from the extrusion to give the edible shaped body.

30. (New) An edible shaped body according to claim 28, wherein the edible shaped body exhibits a transverse elongation at break of 20-26%.

31. (New) An edible shaped body according to claim 30, wherein the fiber containing film comprises non-digestible dietary fiber.

32. (New) A consumable sausage comprising (i) a meat product and (ii) an edible shaped body according to claim 1 encasing the meat product, wherein the edible shaped body is intended to be consumed with the meat product.

33. (New) A method of using an edible shaped body according to claim 1, comprising:

(a) filling the edible shaped body with a meat product; and

(b) consuming the meat product together with the edible shaped body.